

Confetti Rice

Side Dish-Grain

HACCP Process #2- Same Day Service

Serving Size 1/2 cup

Ingredients	50 Servings		100 Servings		Directions
	Weight	Measure	Weight	Measure	
Margarine		1/2 cup		1 Cup	1. Melt margarine in 10-inch nonstick skillet over medium heat. 2. Cook rice, mushrooms and onions in margarine about 3 minutes, stirring occasionally, until onions are tender. 3. Stir in broth, salt and pepper. 4. Heat to boiling, stirring occasionally; reduce heat. 5. Cover and simmer about 30 minutes. Add remaining vegetables and continue cooking 20 minutes or until rice is tender. 6. Stir in lemon juice. 8. Hold hot for service at 135 degrees or higher.
Rice, Brown		2 Qts + 1/4 cup		1 Gal.+2/3 C.	
Mushrooms, Sliced		7 1/4 cups		13 1/2 Cups	
Green Onions, Sliced		16 each		33 each	
Chicken Broth, Low Sodium		1.5 Gallons		2.5 Qts + 2 C.	
Salt		1 1/2 Tblsp		2 1/2 Tblsp	
Pepper		2 tsp		1 1/2 tsp.	
Corn, Whole Kernel, Frozen		6 cups		12 Cups	
Broccoli, Chopped		6 cups		12 Cups	
Pepper, Red, Diced Small		6 cups		12 Cups	
Lemon Juice		1/3 cup		3/4 Cups	

Serving Sizes	Contribution
K-5 1/2 Cup 9-12 1 Cup	1/2 cup = 1 grain 1 cup = 2 grains